

# Hansen's Homemade Venison Sausage

Using family recipes passed down from generation to generation, our sausage-makers blend by hand just the right spices to make our quality sausage products. We slowly smoke our sausage in our own smokehouse using the best hickory wood for that "just right" taste. We accept only fresh or fresh frozen boneless, trimmed and cleaned venison. Private batches are available with a minimum of 19 pounds of venison. For your convenience, all products can be wrapped in freezer paper for you. This packaging ensures optimum freshness and freezer life.

## Private Batch Processing

<b>Summer Sausage</b> regular or garlic .....	\$2.49 lb.
<b>Mild Snack Sticks</b> .....	\$2.99 lb.
<b>BBQ Snack Sticks</b> .....	\$2.99 lb.
<b>Tex Mex Snack Sticks</b> very HOT! .....	\$2.99 lb.
<b>Wieners</b> .....	\$2.79 lb.
<b>Ring Bologna</b> regular or garlic .....	\$2.49 lb.
<b>Smoked Polish Sausage</b> .....	\$2.49 lb.
<b>Bratwurst</b> .....	\$2.09 lb.
<b>Breakfast Sausage Bulk</b> .....	\$1.89 lb.
<b>Freezer wrap</b> .....	\$.30 lb.
<b>Grinding</b> .....	\$.50 lb.